



Christmas Lunch Menu

To Start

Chef's freshly prepared lightly spiced parsnip soup

Timbale of Atlantic prawns served with a Marie rose dressing and dressed salad leaves

Smooth chicken liver pate served with toasted granary bread and a Cumberland sauce

Leek, olive and feta cheese tartlet served with a rocket leaf salad and balsamic glaze

Main Courses

Traditional roast turkey accompanied with a roasted chestnut and apricot stuffing, bacon rolls, roast potatoes coated with a red wine jus

Oven braised shank of lamb sat on minted mash potato coated with a redcurrant and port jus

Pan seared fillet of salmon served with a potato galette and a crab and lobster bisque

Pan fried gnocchi served with a spiced tomato sauce topped with wilted spinach leaves and parmesan crisp

All of the above main courses are served with a selection of market fresh seasonal vegetables

Desserts

Traditional Christmas pudding served with a rich brandy sauce

Strawberry and clotted cream cheesecake

Chocolate profiteroles drizzled with a chocolate sauce

Vanilla pannacotta served with a medley of berries and a shortbread biscuit

Followed by freshly brewed filter coffee and a mince pie

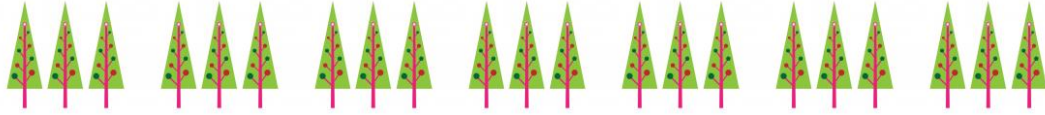
Two Courses, coffee and a mince pie £16.50

Three Courses, coffee and a mince pie £19.95

Our Christmas Lunch menu begins on Friday 1st December through to Sunday 24th December excluding Mondays and Saturdays. Tables are available from 12pm – 2.00pm.

Allergen Advice

Should yourself or a member of your party suffer from one or more of the fourteen recognised allergens please let us know so we are able to meet your dietary needs.



Christmas Dinner Menu

A selection of canapés on arrival

To Start

Chef's freshly prepared lightly spiced parsnip soup

Atlantic prawn cocktail bound with a marie rose sauce served with a cherry tomato and cucumber salad

Smooth chicken liver pate served with toasted granary bread and a Cumberland sauce

Leek, olive and feta cheese tartlet served with a rocket leaf salad and balsamic glaze

Salt and chilli glazed pork belly ribs served with a barbeque sauce

Main Courses

Traditional roast turkey accompanied with a roasted chestnut and apricot stuffing, bacon rolls, roast potatoes coated with a red wine jus

*Medallions of fillet steak served with a shallot and madeira wine sauce and a potato rosti
£3.00 supplement charge*

Oven braised shank of lamb sat on minted mash potato coated with a redcurrant and port jus

Pan seared fillet of salmon served with a potato galette and a crab and lobster bisque

Pan fried gnocchi served with a spiced tomato sauce topped with wilted spinach leaves and parmesan crisp

All of the above main courses are served with a selection of market fresh seasonal vegetables

Desserts

Traditional Christmas pudding served with a rich brandy sauce

Strawberry and clotted cream cheesecake

Chocolate profiteroles drizzled with a chocolate sauce

Vanilla pannacotta served with a medley of berries and a shortbread biscuit

A selection of cheese and biscuits

Freshly brewed filter coffee and a mince pie £2.50

Two Courses £23.95, Three Courses £27.95

Our Christmas dinner menu will be served Friday & Saturday evenings during December and begins on Friday 1st December. Tables available from 7pm – 8.45pm

Allergen Advice

Should yourself or a member of your party suffer from one or more of the fourteen recognised allergens please let us know so we are able to meet your dietary needs.



Christmas Eve Dinner Menu £37.50 per person

A selection of canapés and a glass of prosecco Bellini on arrival

To Start

Chef's freshly prepared lightly spiced parsnip soup

Smoked haddock and spinach gratin served with toasted garlic brioche, herb oil and tomato dressing

Smooth chicken liver pate served with toasted granary bread and a Cumberland sauce

Buffalo mozzarella, olives and sundried tomatoes sat on a bed of rocket leaves served with a basil pesto dressing

Confit of duck served with Pak choi and a plum and honey reduction

Main Courses

Traditional roast turkey accompanied with a roasted chestnut and apricot stuffing, bacon rolls, roast potatoes coated with a red wine jus

Medallions of fillet steak served with a blue cheese dumpling, shallot and madeira wine sauce and a potato rosti

Oven braised shank of lamb topped with crisp leeks sat on minted mash potato coated with a redcurrant and port jus

Herb crusted fillet of salmon served with vegetable spaghetti, dauphinoise potatoes and a white wine and asparagus sauce

Leek, olive and feta cheese tartlet served with dressed salad leaves and chunky chips

All of the above main courses are served with a selection of market fresh seasonal vegetables

Desserts

Traditional Christmas pudding served with a rich brandy sauce

Strawberry and clotted cream cheesecake

Warm chocolate brownie served with a chocolate and salted caramel ice cream

Sherry trifle

A selection of cheese and biscuits

Followed by freshly brewed filter coffee and chocolates

Tables available from 7pm – 8.45pm

Allergen Advice

Should yourself or a member of your party suffer from one or more of the fourteen recognised allergens please let us know so we are able to meet your dietary needs.



Christmas Day Menu £70.00 per person, £30.00 for children under twelve

A glass of mulled wine or orange juice on arrival

To Start

Chef's freshly prepared lightly spiced parsnip soup

Smoked haddock and spinach gratin served with toasted garlic brioche, herb oil and tomato dressing

Smooth chicken liver pate served with toasted granary bread and a Cumberland sauce

Buffalo mozzarella, olives and sundried tomatoes sat on a bed of rocket leaves served with a basil pesto dressing

Confit of duck served with Pak choi and a plum and honey reduction

Main Courses

Traditional roast turkey accompanied with a roasted chestnut and apricot stuffing, bacon rolls, roast potatoes coated with a red wine jus

Medallions of fillet steak served with a blue cheese dumpling, shallot and madeira wine sauce and a potato rosti

Oven braised shank of lamb topped with crisp leeks sat on minted mash potato coated with a redcurrant and port jus

Herb crusted fillet of salmon served with vegetable spaghetti, dauphinoise potatoes and a white wine and asparagus sauce

Leek, olive and feta cheese tartlet served with dressed salad leaves and chunky chips

All of the above main courses are served with a selection of market fresh seasonal vegetables

Desserts

Traditional Christmas pudding served with a rich brandy sauce

Strawberry and clotted cream cheesecake

Warm chocolate brownie served with a chocolate and salted caramel ice cream

Sherry trifle

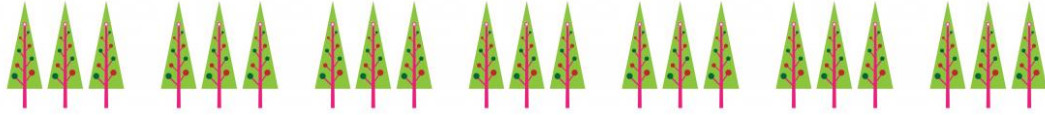
A selection of cheese and biscuits

Followed by freshly brewed filter coffee and mince pies

Unfortunately, we are fully booked for Christmas Day

Allergen Advice

Should yourself or a member of your party suffer from one or more of the fourteen recognised allergens please let us know so we are able to meet your dietary needs.



New Year's Eve Menu £75.00 per person

A glass of prosecco Bellini and canapés on arrival

To Start

Chef's freshly prepared lightly spiced parsnip soup

Smoked haddock and spinach gratin served with toasted garlic brioche, herb oil and tomato dressing

Smooth chicken liver pate served with toasted granary bread and a Cumberland sauce

Buffalo mozzarella, olives and sundried tomatoes sat on a bed of rocket leaves served with a basil pesto dressing

Confit of duck served with Pak choi and a plum and honey reduction

Followed by

Haggis, tatties and neeps

Main Courses

Supreme breast of chicken wrapped in parma ham served with sautéed potatoes and a chilli and mint glaze

Medallions of fillet steak served with a blue cheese dumpling, shallot and madeira wine sauce and a potato rosti

Oven braised shank of lamb sat on minted mash potato coated with a redcurrant and port jus

Pan seared loin of cod served with a potato galette and a red pepper, tomato and caper sauce

Leek, olive and feta cheese tartlet served with dressed salad leaves and chunky chips

All of the above main courses are served with a selection of market fresh seasonal vegetables

Desserts

Warm chocolate brownie served with a chocolate and salted caramel ice cream

Sherry trifle

Lemon meringue pie

Raspberry and vanilla crème brulee

A selection of cheese and biscuits

Followed by freshly brewed filter coffee and chocolates

Tables available from 7pm – 9pm with a dancing in the conservatory, plus a glass of champagne and fireworks to bring in the new year.

Allergen Advice

Should yourself or a member of your party suffer from one or more of the fourteen recognised allergens please let us know so we are able to meet your dietary needs.